

PATENT SPECIFICATION

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(54) PROCESS FOR PRODUCING AN EDIBLE FATTY OIL ENRICHED WITH HERBAL—AND/OR SPICY AROMAS

(71) I, OSKAR KUNZ, a citizen of Switzerland, residing at 3, Torgasse, Zurich, Switzerland, do hereby declare the invention for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement:

The present invention relates to a process for producing an edible fatty oil enriched to any desired concentration with herbal and/or spicy aromas by extracting herbs and/or spices with an edible fatty oil. The aim of the invention is to provide an improvement in cooking and a simplification in the preparation of food, an extract being made available which contains the essential oils of herbs and/or spices in concentrated or diluted form dissolved in an edible fatty oil.

When preparing food, it depends greatly upon the correct and well-proportioned seasoning whether the dish has the desired piquant taste. This is usually left to chance and seldom to experience. Moreover, it often happens that there are not suitable herbs and/or spices to hand; alternatively those available may be too old and therefore deficient in the desired aromas. Furthermore the use of edible oil, herbs and/or spices necessitates at least two steps in the preparation of food which must be synchronised.

In accordance with the present invention, there is provided a process for producing an edible fatty oil enriched by any concentration with herbal and/or spicy aromas, wherein herbs and/or spices are extracted with an edible fatty oil at ambient temperature.

By the use of the edible fatty oil produced according to the present invention, the additional use of herbs and/or spices is unnecessary since these are already present in said fatty oil in the form of essential oils. In addition to this, the aromas affecting the taste of the food are in their most pure and

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active form, whereas, in their natural form, they generally cannot be developed as desired.

In the process according to the present invention, all natural herbs and spices are suitable, such as rosemary, sage, lovage, marjoram, thyme, garlic, parsley, celeriac, dill, estragon, black pepper and origan. The herbs and/or spices may be extracted in whole, crushed or chopped form. Similarly all known edible fatty oils may be used for the extraction, such as rape oil, sunflower oil, poppy oil and olive oil. The herbs and/or spices may be extracted either in the fresh or dried state.

The aroma-containing oil produced according to the process of the present invention may be used for flavouring meat, poultry, fish, salads, vegetables, mayonnaise and other foods or garnishings, and is best used in the form of a mixture of extracts. This means that either a mixture of herbs and/or spices initially extracted or the edible fatty oil extracts are combined as desired. Since the essential oils present in the extracts are usually in too strong concentration for food flavouring purposes, it is desirable to dilute the extracts with the same or another edible fatty oil. The concentration of the edible fatty oil intended for consumption is generally determined by the purpose for which it is to be used.

The following examples illustrate the nature of the invention.

Example 1

10 kg of freshly picked culinary herbs are washed and mechanically finely chopped. 50 kg peanut oil is placed in a chrome nickel steel container together with the herbs and is left for about a month at 3 to 5°C, the mixture being stirred from time to time. After the period of time mentioned, the mixture is filtered through a sieve whereby the aromatised peanut oil extract is obtained.

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Example 2

12 kg of freshly picked culinary herbs are treated in the same manner except that, for extraction, 60 kg of sunflower oil and an 5 earthenware container are used.

WHAT I CLAIM IS:—

1. A process for producing an edible fatty oil enriched in any concentration with 10 herbal and/or spicy aromas, wherein herbs and/or spices are extracted with an edible fatty oil at ambient temperature.
2. A process as claimed in Claim 1, wherein the extract is diluted with the same 15 or other edible fatty oil.
3. A process as claimed in either of the preceding claims, in which the herb and/or spice is rosemary, sage, lovage, marjoram,

thyme, garlic, parsley, celeriac, dill, estragon, black pepper or origan. 20

4. A process as claimed in any of the preceding claims, in which the edible fatty oil is rape oil, sunflower oil, poppy oil or olive oil.

5. A process for producing an edible fatty 25 oil enriched with herbal and/or spicy aromas substantially as hereinbefore described with reference to either of the examples.

6. An edible fatty oil enriched with 30 herbal and/or spicy aromas whenever produced by the process of any of the preceding claims.

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